



• CELESTIAL CLASSICS •

**CORN N' OIL | 35**

ROTATING FOUR SQUARE, FALERNUM,  
JUICY LIME COIN, AROMATIC BITTER

**PENICILLIN | 52**

COMPASS BOX HEDONISM, GINGER/HONEY,  
EUREKA LEMON, LAPHROAIG LORE FLOAT

**MARGARITA | 100**

CASA DRAGONES JOVEN, AGAVE,  
GRAND MARNIER CENTENAIRE, LIME

**MANHATTAN | 135**

WHISTLEPIG 18YR, BAROLO CHINATO,  
COCCHI TORINO, AROMATIC BITTER

**COFFEE/TEA | 5**

**SPIRITS | WINE | SHOP**



**THE MERCURY ROOM IS:**

**OWNED BY:**  
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# THE MERCURY ROOM



**Mercury** is the smallest and innermost planet in our Solar System. Its orbit around the Sun takes only 87.97 days. It is named after the Greek god Hermes (Ερμής), translated from the Latin, Mercurius. Mercury is god of commerce, messenger of the gods, and the mediator between all gods and mortals.

**Mercury**, one of the seven planetary metals, can mean both the element and the planet. Mercury is the only common metal which is liquid at normal temperatures. In ancient times, mercury was known as quicksilver, and it was believed to be able to shift between liquid and solid states. Therefore, in alchemy, mercury was believed to shift between life and death, or heaven and earth. Mercury is often represented by a serpent or a snake, and its symbol is said to have strong feminine qualities and even resemble a cosmic womb.



• THE ALCHEMICAL SYMBOL FOR MERCURY •



WELCOME TO THE MERCURY ROOM

• ODYSSEY III, VOYAGE I •

ARCTURUS | 20

SWEDISH VODKA, GREEN GRAPE SOJU,  
MANGO, TAMARIND, RED SHISO

APIARY | 20

ACIDULATED BEESWAX LIMONCELLO,  
RYE, HONEY GIN, BRUT CIDER,  
HOPPY REFRESHER

KUMO | 20

MEZCAL, REPOSADO, SAKE,  
COLD BREW JASMINE TEA, LACTO  
FERMENTED STRAWBERRY

ROCOCO | 20

JAPANESE GIN, APPLE BRANDY,  
THICK AND JUICY COCCHI BIANCO,  
SALTED RADISH SODA

ZENO | 20

IRISH DRY GIN, MIDWESTERN VODKA,  
BLACK LIME CORDIAL,  
SHISHITO YOGURT WASH

TOMOROKOSHI | 20

MEXICAN WHISKY, MISO, LEMON, YUZU

METAMORPHOSIS | 20

PEAR BRANDY, BLANCO TEQUILA,  
PAW PAW, BITTER ORANGE,  
LIME ACID, PEAR VINEGAR

STEREOCHROMY | 20

TEPEZTATE, AMERICAN RUM, EUREKA  
LEMON, SALTED AGAVE, YELLOW  
ALPINO, CUISHE HONEYCOMB

UVA | 20

PRIVATE BARREL IRISH WHISKY, BUAL, MACE,  
JABUTICABA, CITRIC ACID, EGG WHITE, ROSE PET NAT

KINTSUGI | 20

JAPANESE VODKA, SAKURA BLOSSOM VERMOUTH,  
ACIDULATED TOMATO, HATO MUGI

ALBEDO | 20

ANEJO, BARREL AGED CACHACA,  
POMELO, RICH ACACIA HONEY, THAI  
CHILI SALT, COCONUT CREAM WASH

VIBRANCY | 20

CALIFORNIA GIN, LONDON DRY, BLACK  
PEPPERCORN, CASCARA TEA BITTER, LACTO  
FERMENT KIWI VERMUT BLANCO

UMI KARA | 32

CAVIAR VODKA, BUTTER SWEDISH VODKA,  
NORI, CARAMELIZED ONION/SCALLION  
BRINE, MANZANILLA, BAY LEAF

PLEIONE | 20

15 YEAR GUYANESE RUM, SINGLE MALT  
WHISKY, BROWN BUTTER, SAKE LEES,  
MALDON SALTED UBE FOAM

NEBULA | 20

BOURBON, RYE, TOBALA, MALTED BARLEY BITTER,  
SICILIAN AMARO REDUCTION, COFFEE CAVIAR

LUX PEPETUA V3 | 52

CHORIZO WASHED PRIVATE STOCK MEZCAL,  
EXTRA ANEJO, CORN, PILLONCOLO,  
BITTER HONEY